

## The Anderson Grocery

We are dealers in first-class line of Groceries and Market Meats. We cater to our customers. We give Special Attention to all Orders and Deliver Promptly. Try Us when you Order again.

**C. L. ANDERSON, Proprietor**

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## Uncle Ben's Loan Office

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Money to Loan on Anything of Value. Uncle Ben is the poor man's friend. We carry a Sample Line of Good Shoes, a Sample Line of Tailor-Made Misfit Clothing. We have Big Bargains in everything in our store. When you need a friend, come and see "Uncle Ben."

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Houses, Lots, Farms and Timber Land, Oil and Gas Leases. Money to Loan on City and Farm Real Estate. See

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TULSA, OKLA.

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GENERAL PRACTICE

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First and Main Streets

Notary Public.

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## H. AUGUSTUS GUESS

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TULSA, OKLA.

## Wells Hair Manufacturing School

Where More than Twenty Different Arts and Trades are Taught. Diplomas Furnished on Graduation. The world needs you. Let us teach you.

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J. H. Wells, Proprietor.

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301 N. GREENWOOD

## Directory of the Ministerial Alliance

TULSA, OKLAHOMA, 1913.

Rev. C. L. Netherland, Pres., Res. 806 E. Archer. Phone 1864.  
Rev. J. F. Kersh, Vice-Pres., Res. East Archer and Jackson.  
Rev. H. G. Griffin, Treasurer, Res. 307 North Frankford.  
Rev. T. J. Jones, Chaplain, Res. 509 N. Greenwood Ave.  
Rev. F. K. White, Critic of Outlines, Res. 313 Exter.  
Jas. A. Johnson, Secretary, Res. 305 N. Greenwood. Phone 2481.

## MANY USES FOR GRAPE

SOME SUGGESTIONS FOR LOVERS OF THAT FRUIT.

Made Into Catsup It is a Welcome Addition to the Winter Menu—  
Recipe for Unfermented Juice—  
Marmalade and Salad.

**Grape Catsup.**—Take five pounds of grapes and stew over a slow fire until soft; then rub through a sieve. Add two and a half pounds of sugar, one tablespoonful of allspice, one of pepper, one of cinnamon, one of cloves, half a tablespoonful of salt and a pint of vinegar. Boil slowly until thick and smooth, then bottle.

**Grape Jelly Without Water.**—Select perfectly clean Concord grapes; strip them from the stems into a clean, dry preserving or jelly kettle; mash with a wooden potato-masher, while they heat. Keep them to the boiling point for four hours, uncovered, stirring and mashing them every now and then. Then allow to boil gently for another hour. Keep uncovered and stir frequently to prevent burning. Then set aside and let cool slightly. Pour into cheesecloth strainers, a little in each one, and let drain over night. Then measure the juice and proceed as usual.

**Unfermented Grape Juice.**—Take the following proportion of grapes, sugar and water: Fifteen cups of Concord grapes stripped from the stems, nine cupfuls of water and three cupfuls of sugar. Mash the grapes and put them into the preserving kettle with five cupfuls of water. Let boil gently until soft; then strain off clear. Return seeds and skins to the kettle, add remaining four cupfuls and cook until seeds are clear from pulp. Strain this juice through cheesecloth and add to the first strained. Put into the kettle over the fire and add the three cupfuls of sugar. Bring to boiling point and continue five minutes; skim and bottle in air-tight jars while hot. Bottles with patent stoppers and fasteners are most convenient.

**Ripe Grape Marmalade.**—Take four pounds of grapes, four pounds of granulated sugar, one pound of stoned raisins, chopped fine; two oranges, seeded and chopped with yellow rind of one. Cook the fruit half an hour, add the sugar and boil ten minutes longer. Pour into jelly glasses or marmalade jars and seal up.

**Grape Salad.**—Remove the skins from large, white California grapes and cut them in halves to remove seeds. Blanch an equal quantity of English walnuts or pecans and shave in strips. Remove the skin and all the white fiber from several small, rather tart oranges, cut in rather thick slices, then into strips, removing the seeds. Grapefruit may be substituted for the orange. Dress each separately with oil and lemon juice seasoned with a little paprika. To give a dainty finishing touch, sprinkle a few chopped candied cherries or pistachio nuts over the top. If you want something a little out of the ordinary, mix the salad with a cream mayonnaise, in which blend a little almond paste, or sprinkle fresh grated coconut over the salad.

### Green Tomato Pickle.

One gallon sliced tomatoes, the greener the better; salt them in layers, and let them stand over night; in the morning drain them well; slice four large onions; put a layer of tomatoes in the vessel, then a few slices of onion; proceed in this manner until they are all put in; cut six green peppers very fine and spread over the top; take one tablespoonful black pepper, one tablespoonful allspice, two tablespoonfuls cloves, three tablespoonfuls mustard; put in a bag and boil in the vinegar till the strength is extracted, then put the bag on the top of the pickles, pour on boiling vinegar enough to cover them. Cover the vessel tightly and let it stand, three weeks without opening.

### Cooking Keynotes.

Leftovers of fish can be safely kept in the refrigerator by putting them in a fruit jar with rubber and sealing them tightly.

A wire basket is a good thing to keep the eggs for cooking in, as one can see how many eggs are on hand without taking the basket off the pantry shelf.

A cheap and durable toaster for a gas stove is a piece of sheet iron. Over this a five-cent wire toaster can be used without danger of burning or blackening the bread.

### Fish Chowder.

Fry out dry in the dinner pot some thin slices of pork; put in a layer of potatoes sliced in the same way; also some fish; repeat in the same order until all is in the pot, putting some pepper and salt on each layer of potatoes; split some hard biscuits, dip in water, and put them around the sides and over the top; put in water enough to come into sight. Stew until the potatoes are done, and add half a pint of milk or a teacup of sweet cream before taking up.

### His Last Visit.

She had seen some springs, also remembered some summers, had known a variety of winters, and had a few hard autumns. The young man who was coming round seemed to be serious, but slow, so she said:

"I want to show you my rings. Papa has given me one on each of my birthdays." She exhibited about twenty rings. "Now," she said, airily, "you can't guess my birthday?" "Oh, yes I can. It's February 29!" He never called again.

### Neat Way of Putting It.

She—Am I the only girl you ever loved?

He—Darling, every splendid result such as my love for you, must have some practice.

### Needs Courage.

Mother—Now, children, I want you to kiss Miss Lemon good-by.

Elder Brother—Come on, Billy, be a sport. It'll be over in a second—Life.

## FAMOUS DOCTOR'S PRESCRIPTION.



# Women of Middle Age

## From 40 to 50 Woman's Critical Period.

Such warning symptoms as sense of suffocation, hot flashes, severe headaches, melancholia, dread of impending evil, palpitation of the heart, irregularity, constipation and dizziness are promptly treated by intelligent women who are approaching the period of life.

This is the most critical period of woman's life and she who neglects the care of her health at this time invites incurable disease and pain. Why not be guided by the experience of others and take Lydia E. Pinkham's Vegetable Compound? It is an indisputable fact that this grand old remedy has helped thousands of women to pass through this trying period with comfort and safety. Thousands of genuine and honest testimonials support this fact.

From Mrs. HENRY HEAVILIN, Cadiz, Ohio.

Fort Worth, Texas.—"I have taken Lydia E. Pinkham's Vegetable Compound and derived great benefit from its use. It carried me safely through the Change of Life when I was in bad health. I had that all gone feeling most of the time, and headache constantly, I was very nervous and the hot flashes were very bad. I had tried other remedies and doctors, but did not improve until I began taking Lydia E. Pinkham's Vegetable Compound. It has now been sometime since I took the Compound and I have had no return of my old complaints. I always praise your remedies to weak women."—Mrs. HENRY HEAVILIN, R. F. D. No. 5, Cadiz, Ohio.

From Mrs. EDWARD B. HILBERT, Fleetwood, Pa.

Fleetwood, Pa.—"During the Change of Life I was hardly able to be around at all. I always had a headache and I was so dizzy and nervous that I had no rest at night. The flashes of heat were so bad sometimes that I did not know what to do.

"One day a friend advised me to take Lydia E. Pinkham's Vegetable Compound and it made me a strong, well woman. I am very thankful that I followed my friend's advice, and I shall recommend it as long as I live. Before I took the Compound I was always sickly and now I have not had medicine from a doctor for years. You may publish my letter."—Mrs. EDWARD B. HILBERT, Fleetwood, Pa.

From Mrs. F. P. MULLENDORE, Munford, Ala.

Munford, Ala.—"I was so weak and nervous while passing through the Change of Life that I could hardly live. My husband had to nail rubber on all the gates for I could not stand to have a gate slam.

"I also had backache and a fullness in my stomach. I noticed that Lydia E. Pinkham's Vegetable Compound was advertised for such cases and I sent and got a bottle. It did me so much good that I kept on taking it and found it to be all you claim. I recommend it to all women afflicted as I was."—Mrs. F. P. MULLENDORE, Munford, Ala.

Write to LYDIA E. PINKHAM MEDICINE CO. (CONFIDENTIAL) LYNN, MASS., for advice. Your letter will be opened, read and answered by a woman and held in strict confidence.



## WINCHESTER



### Black Powder Shells

The superior shooting of Winchester "Nublack" and "New Rival" shotgun shells is due to the Winchester method of construction and loading, which has been developed during over forty years of manufacturing in a country where shotgun shooting is a science. Loaded shells that meet the exacting conditions of American sportsmen are sure to satisfy anybody. Try either of these shells and then you'll understand.

LOOK FOR THE RED W ON THE BOX

**WANTED**  
HOMES FOR THE FAMOUS  
**FAULTLESS STARCH DOLLS**

Send 6 tops from ten cent packages of Faultless Starch and ten cents in stamps (to cover postage and packing) and get Miss Elizabeth Ann, 22 inches high. Send three tops from ten cent packages and four cents in stamps and get Miss Phoebe Frinn or Miss Lily White, twelve inches high. Send tops from two cent packages if you wish, but twice as many are required. Cut this ad. out. It will be accepted in place of one ten cent or two five cent tops. Only one ad. will be accepted with each application. Write your name and address plainly.

THE BEST STARCH FOR ALL PURPOSES  
**FAULTLESS STARCH CO.**  
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